

# DOH Fact Sheet: Proper Glove Usage

**Did you know?** To prevent contamination from single use gloves, they must be used for only one task and must then be discarded. They should also be discarded when they become damaged, dirty or when interruptions occur during the task at hand.

**Dispose of dirty gloves properly**



**Change gloves frequently**



**Use slash-resistant gloves**



**Fact:** Single use gloves are used to protect food items from contamination, NOT TO KEEP HANDS CLEAN.

**Fact:** Slash Resistant gloves may be used. They must be covered with a single use glove.

**Fact:** Glove usage is not a substitute for proper hand washing procedures.

## Recommendations:

- Never wash your gloved hands, remember gloves are disposable.
- When removing gloves, throw them in the trash. Do not leave used gloves on food and non food contact surfaces.
- No pair of single use gloves should be worn longer than 30 minutes.
- Wash hands prior to putting on gloves and in between glove changes.

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